



Volume 1 Issue 7

# Goddard Brewniverse



August 2009

Mashout. I advise anyone not going this year to definitely plan for next year. Though it poured half of Friday (just as I began setting up camp, leaving me pitifully crouched beneath the rain fly as my mesh-roofed tent soaked through quicker than Shamwow), it wasn't enough to dampen anyone's spirits. The Zymurnauts shared Crab Hill (with CRABS) but there was plenty of room closer to Keg Row, the Saison guys, or the Poker folk for anyone so inclined. This year's documentation:



*View from Crab Hill*



*Real-life Jenga – among the most addictive games ever.*



*Homemade jerky taste-off. Contestants included: Really Smoked, Honey Bourbon, Hickory Smoked, Buffalo Sauce, Sweet Black Pepper, Cayenne, and Soy Sauce and Wasabi. They were all winners!*



*Dipping deep-fried bacon into melted chocolate for the beer and food pairing.*



*(Left) Saturday morning. Testing what could be deep-fried. Not pictured: granola bars, peppers, tomatoes, bagels, hot dogs, hamburgers, and some sort of pre-packaged cookie/pastry thing. (Right) The CRABS big beer tasting and food pairing (I learned that Haggis can actually be quite good).*



*(Left) Saturday barbeque dinner. (Right) Nightly campfires, including the Lumberjack Candle.*

Friday's activities officially kicked off with the Annual DuClaw Brewing Co "Firkin Friday" Cask Ale Tapping, with entertainment by the Tom Principato Band from 8-11pm. On Saturday, in addition to the Annual CRABS Big Brew Tasting and the bbq dinner, there was a homebrew competition and a roundtrip Rails-to-Trails bike excursion from Cumberland to Frostburg (with a pub stop in between). Other activities included nightly campfire jam sessions as well as a (very hard) pub quiz (who'da thought that hippopotomonstrosesquipedaliophobia would mean a fear of Long Words?). More photos on page 9.

## **August Meeting Notes**

NASAcraBS is coming up on the 19<sup>th</sup>. All-you-can-eat crabs and all you care to sample cask conditioned ales, professionally prepared for this annual event. There will be homebrewed samples from members



to share as well. We'll also have BBQ chicken and bratwurst with sauerkraut from the grill, pulled pork, side dishes, soda, and water. All tickets must be purchased by **September 12th**, they may sell out sooner. Cost \$35 for adults, \$10 for kids ages 7-13, kids 6 and under are free. Goddard badges are not required, but you must have a ticket in hand to enter the Rec Center gate. Ticket sales and info can be found here: <http://www.mdhomebrewers.com/crab>.

Also, Mary Wallace has rented space for the Hop Garden. Now we just need ideas for the trellis. Contact [mary.wallace-1@nasa.gov](mailto:mary.wallace-1@nasa.gov) to volunteer or to add any suggestions.

Baltimore Beer Week is coming up October 8-18<sup>th</sup>, with the kickoff event aboard the USS Constellation. See the full list of activities below. There's a lot going on!

Reminder of upcoming homebrew competitions:

- 1) The 2<sup>nd</sup> Maryland Homebrew Competition will be held on September 26<sup>th</sup> at Union Mills Homestead in Westminster. The styles this year are Scottish Export 80/- (9C) and Belgian Dubbel (18B), and entries are due between **August 31<sup>st</sup> and September 13<sup>th</sup>**. Best of Show judging will be held during the festival for all to see, and the winner will have the honor of having his or her winning recipe brewed by Dog Brewing Company and served for a limited time at Buffalo Wild Wings restaurants in Maryland. More info at [http://home.comcast.net/~midnighthomebrewers/2008\\_competition1.htm](http://home.comcast.net/~midnighthomebrewers/2008_competition1.htm).
- 2) Oktoberfest Competition beers will be due some time in either September or October. More details to come.

And there are two crab feasts coming up: the crabs-4-CRABS picnic is Sunday, September 13<sup>th</sup> and our NASAcraBS is Saturday, September 19<sup>th</sup>.

Finally, there was discussion of club brew(s). If there's interest, we could do a beginner's brew night (extract) as well as an all-grain.

### **Other (older) News**

For anyone living near Baltimore, there's a new homebrew club called BaltiBrew. It's the brainchild of Ryan Boddy (of Wootown) who conspired with Kevin Berry. It's more than just a homebrew club, but a group that wants to promote responsible drinking and educate young drinkers in Baltimore about the good craft beer choices before they drink the AB koolaid. You can read more about their club at <http://www.soyehadood.com/baltibrew/637>.

Styles for the next two Intercenter Competitions are as follows:

April 2010

- German Wheat and Rye (Style 15)
- Bocks (Style 5)

April 2011

- European Amber Lager (Style 3)
- India Pale Ale (Style 14)
- Mead (Styles 24, 25, 26)



There are still pint glasses (16oz) with our logo available. If you'd like one (or more), stop by Kevin's office in building 11, room S117, just down the hall from where we hold our meetings. They're \$7 each for members and \$8 for non-members. For a four-pack, it's \$25 (members) and \$30 (non-members).

And finally, if anyone's interested, I've begun writing the Hop Tips for the Mid-Atlantic Brewing News along with the occasional article. Hop Tips is an email that goes out 2 times a month with a list of events going on within the region (up through New Jersey, Pennsylvania, Delaware, and Virginia, in addition to our local area). To sign up, go to <http://www.brewingnews.com/hoptips/>. Also, we have a new calendar where you can check events for any or all regions. <http://www.brewingnews.com/calendar>.

## **Next Meeting**



**Thursday, October 15<sup>th</sup>: Building 11 room C104, 4:30pm.**

## **Upcoming Events**

### **SEPTEMBER**

- **Saturday, September 12<sup>th</sup>: Maryland Microbrew Fest Homebrew Competition entries are due** – Competition to be held at Union Mills Homestead on **Sept 26<sup>th</sup>**. This will be limited to 2 beer styles: Scottish 80/- and Belgian Dubbel and the best of show will be brewed by Dog Pub to be served at Buffalo Wild Wings locations in Maryland. Find rules and entry form at [http://home.comcast.net/~midnighthomebrewers/2008\\_competition1.htm](http://home.comcast.net/~midnighthomebrewers/2008_competition1.htm).
- **Saturday, September 12<sup>th</sup>: GonzoFest at Flying Dog Brewery** – It's almost time for their 2nd Annual GonzoFest. Come celebrate the extraordinary life of Dr. Hunter S. Thompson on their brewery grounds. They'll be providing things like beer (included in the price of your ticket), live music, and chili samples from the Hard Times Cafe Chili Cookoff (for the Maryland State Championship). They're even holding a Hunter S. Thompson lookalike contest - you could win tons of Gonzo stuff if you show up dressed in your best Dr. Gonzo outfit! One of the prizes is a 750ml bottle of their original Gonzo Imperial Porter signed by none other than Ralph Steadman. To boot, a portion of the proceeds benefit United Way of Frederick County. 3-9pm. \$20 in advance or \$30 at the door. Tickets at <http://www.flyingdogales.com/GonzoFest.aspx>.
- **Saturday, September 12<sup>th</sup>: 2nd Annual Real Ale Festival** – Sample Real Cask Conditioned Ales from 13 renowned craft breweries, sink your teeth into the delicious treats on their free food buffet, enjoy live music, and other surprises. Portion of proceeds to benefit FARM's Chance. Noon to 4pm. 410-515-3222 or <http://www.duclaw.com> or <http://www.realalefest.com> for more info and ticket sales.
- **Friday, September 18<sup>th</sup> through Sunday, the 20<sup>th</sup>: Max's 2nd Annual German Beer Fest** – They'll be offering 12oz sample mugs, 1 liter steins, 1 liter boots and 2 liter boots. They'll also have a full German inspired food menu. Over 80 Authentic German beers on draft and over 70 Authentic German beers in bottles. For the full list of beers, contact <mailto:chard@maxs.com>. 410-675-6297 or <http://www.maxs.com>.
- **Saturday, September 19<sup>th</sup>: Beer and Bacon fest at Clipper City** – It Pyrates, Pigs & Pints for



this celebration of Talk Like a Pirate Day! Lot's of bacon and dishes made with bacon. 12 taps, special firkins, and live music! \$40 per person includes everything. Noon to 4pm. Tickets go on sale August 1<sup>st</sup> at 410-247-7822 or <http://www.ccbeer.com>.

- **Saturday, September 19<sup>th</sup>: NASAcraB** – This year we're combining with MALT, SPBW, and the Free State Homebrewers Guild to have a monster-sized crab feast. All you can eat steamed crabs, BBQ Chicken, pulled pork, hotdogs, potato salad, coleslaw, desserts, cask ale (mmmm...cask ale), soda and water. Games for adults and kids, and possibly a band this year. \$35 for ages 14+ or \$10 for ages 7-13. <http://www.mdhomebrewers.com/crab/buy.php>.



- **Saturday, September 26<sup>th</sup>: Maryland Microbrew Fest at Union Mills** – Celebrate Maryland microbrews at the 4<sup>th</sup> annual festival on 16 acres of open beautiful parkland. 12 breweries with over 25 kinds of beer. Food, live music, crafts, and brewing seminars. 11am-7pm. Tickets in advance for \$18, non-beer tickets are \$5. 410-848-2288 or <http://www.unionmills.org>.
- **Saturday, September 26<sup>th</sup>: Das Best Oktoberfest at the National Harbor** – Germany invades our Nation's Capital and they bring a lot of beer! Three times the beer as last year, with double the selection, and triple the amount of food. They've added a VIP-only tent for specialty beers and lots of perks. Wear German attire and get extra beer tokens. Noon to 8pm. 800-830-3976 or [www.dasbestoktoberfest.com](http://www.dasbestoktoberfest.com).

## OKTOBER

- **Saturday, October 3<sup>rd</sup>: Oktoberfest in Shirlington** – Capitol City Brewing Co is gearing up for their 10th annual Mid-Atlantic Oktoberfest. They'll have 30+ breweries giving out 4oz samples as well as local food vendors. Throughout the event they'll have an Authentic German band and authentic Oktoberfest food. \$25 to those who wish to sample beer but free to the rest. [www.capcitybrew.com/oktoberfest09.php](http://www.capcitybrew.com/oktoberfest09.php).
- **Saturday, October 10<sup>th</sup>: Das Best Oktoberfest in Timonium** – Germany invades Baltimore and they bring a lot of beer! Three times the beer as last year, with double the selection, and triple the amount of food. They've added a VIP-only tent for specialty beers and lots of perks. Wear German attire and get extra beer tokens. Noon to 8pm. 800-830-3976 or <http://www.dasbestoktoberfest.com>.
- **Saturday, October 18<sup>th</sup>: Chesapeake Real Ale Fest at Pratt Street Ale House (formerly Wharf Rat)** – 1-6pm. <http://www.spbw.org>.
- **Thursday, October 8<sup>th</sup> through Sunday, the 20<sup>th</sup>: Baltimore Beer Week** – Join in for the most exciting celebration to ever hit the shores of the Chesapeake. Ten event-filled days including an opening tap event aboard the USS Constellation and The Chesapeake Real Ale Festival. [www.baltimorebeerweek.com](http://www.baltimorebeerweek.com). More details in the September Brewniverse. Events include:

**October 8<sup>th</sup>:**

- Clipper City Beer Tasting
- Whitmarsh Brewing/Redbrick Station Tasting
- Opening Tap aboard the USS Constellation

**October 9<sup>th</sup>:**

- Clipper City Beer Tasting in Elkridge
- Flying Dog Beer Tasting
- Global Brewers Night
- North Coast Brewery Tasting

**October 10<sup>th</sup>:**

- 12 Percent Imports Tasting
- The Bruery Special Tasting
- The Perfect Pour Fall Festival in Elkridge
- Das Best Oktoberfest in Timonium

**October 11<sup>th</sup>:**

- Brewery Tour & Brunch
- Oskar Blues Brewery Oak Aged Tasting
- Shelton brothers Imports Rare Beer Tasting

**October 12<sup>th</sup>:**

- Beer Pioneer's of Baltimore Luncheon
- Flying Dog Night in Crownsville
- Tröegs Brewery Night
- Weyerbacher Brewery Happy Hour
- Yuengling "BBQ Beer Dinner"

**October 13<sup>th</sup>:**

- B United Imports: Tuesday Beer Social
- Brewers Art Seasonal Night
- Double Bastard Night in Crownsville
- Follow the Liter - Timonium Tavern Tour in Lutherville-Timonium
- Sierra Nevada "Harvest Beer Dinner"
- Unibroue Beer Dinner w/ Jay Jones

**October 14<sup>th</sup>:**

- Artisanal Beer & Cheese Pairing
- Flying Dog "Brewers Brunch"
- Flying Dog Beer Tasting in Elkridge
- Flying Dog Tasting
- Heavy Seas Night in Crownsville
- Meat & Beer Happy Hour w/ Ron Fisher from B United Imports.
- Ommegang Beer Tasting

**October 15<sup>th</sup>:**

- Boulder Brewery Blowout
- Meet the Brewer - Steve Jones - Oliver's/Pratt Street Ale House
- Merchant Du Vin Trivia Night
- Ruination Night in Crownsville
- Samuel Adam's "Belgian Beer Dinner"
- Southern Tier Beer Tasting
- Stone Brewery Special Releases Night

**October 16<sup>th</sup>:**

- Clipper City Beer Tasting
- Dogfish Head & Sierra Nevada Special Drafts



- Lagunitas Cask Night
- Stone Beer Tasting in ElkrIDGE
- Tröegs Beer Tasting

**October 17<sup>th</sup>:**

- Clipper City Brewery Tour hosted by Hugh Sisson
- Duvel USA Tasting
- Magic Hat Brewery Tasting
- Pyramid & Magic Hat Beer Tastings
- The Chesapeake Real Ale Festival at the Wharf Rat

**October 18<sup>th</sup>:**

- Pyramid Tasting (BBW Ending Party)

## DECEMBER

- **Saturday, December 5<sup>th</sup>: Guild Christmas Party at Clipper City** – Limited to 250 people, this one sells out. This year, Indian/Middle Eastern food will be on the menu. More details soon.

## Recurring Events

### ▪ **Capitol City Brewing Company @ Union Station -- Upcoming Releases**

Three months of Organics:

- April - June: Saison
- July - September: Wit
- October - December:: Tripel

### ▪ **Clipper City Brewery Tours**

- Every Saturday at 1:00pm and 2:30pm.

Tour the brewery and see how your favorite beer is made. Buy a souvenir Clipper City glass for only \$5 and receive complimentary fresh beer samples!! And as always, the tour itself is free.

Tickets must be reserved in advance at <http://www.ccbeer.com/reserve-your-tour-tickets>

### ▪ **DuClaw Beer Releases – all locations (dates subject to change)**

DuClaw has a beer release every month for a new beer or a returning seasonal beer. To get free stuff at the release, sign up for the [mailing list](#). Giveaways end at 10pm (sharp), so get there early.

### **“Mysterium” Release: Wednesday, August 19<sup>th</sup> and Thursday, August 20<sup>th</sup>**

This golden Belgian ale will mystify you with its medium body, its subtle malt and hop profiles, and its complex blend of spices. Fruit flavors, produced by a special strain of Belgian yeast, combine with Belgian candied sugar, chamomile, grains of paradise, and cardamom to create an unfiltered ale so intriguing, you’ll never want to get to the bottom of the mystery ... or your glass.

Style: Belgian-Style Spiced Ale  
 Color: Golden  
 Hop Variety: Hallertau  
 Grains: Pale malt, Munich Malt, Rye Malt  
 Bitterness: 16 BU's  
 Gravity: 12 plato  
 Alcohol Content: 4.8% abv



**“Twisted Kilt” Release: Wednesday, September 16<sup>th</sup> and Thursday, September 17<sup>th</sup>**

Listen sharp, bout a scrummy good pint, layered with subtle smokey malt and thick caramel flavor. This burley Scotch Ale sends the noblest lad beggin fer his ma.

Style: Scotch Ale  
 Color: Dark Amber  
 Hop Variety: Fuggles, Goldings  
 Grains: Pale, Aromatic, Caramunich, Chocolate, and Peat Smoked Malts  
 Bitterness: 25 BU's  
 Gravity: 20 plato  
 Alcohol Content: 7.5% abv

**“Mad Bishop” Release: Wednesday, October 14<sup>th</sup> and Thursday, October 15<sup>th</sup>**



Haunting the congregation with its distinct copper color and rich toasted malt flavor, this true German-style Oktoberfest lager is smooth in body and uses German hops in the brewing process to balance out the distinctive, toasted malt sweetness. The clean smoothness is created by the long conditioning (lagering) process of 8 weeks, which is something they don't talk about in Sunday school.

Style: Oktoberfest  
 Color: Dark Amber  
 Hop Variety: Tettnang, Hallertau  
 Grains: Vienna malt, Munich Malt, Caramunich Malt, Victory Malt  
 Bitterness: 24 BU's  
 Gravity: 15 plato  
 Alcohol Content: 5.8% abv

*Mitglied des Vereins gegen Vverarmung der Bier Brauer.*





*Registration (top) and friends just enjoying beer (bottom).*





*The Tom Principato Band (top) and the dancing (below)*





*More from the Beer and Food Tasting. Waiting for the beer (or love?) to come around (top) and mmmm, the Haggis (bottom)*





*Working on the trivia with BURPers (top left), happy with beer (top right), and happy CRABers (bottom).*





*Four taps (top left), Clipper City Chris (top right), and alternate camping (bottom).*





*The Poker Folk (top) and Pre-Dinner Music (bottom).*





*Lighting the Lumberjack Candle (top) and Sunday Breakfast (bottom).*









*The far end from CRAB Hill (top) and view from the other field (bottom).*





*Mushrooms (top) and more Chocolate-covered Bacon (bottom).*